

DESDE  1910

SALTON

SALTON OURO EXTRA-BRUT

WHITE EXTRA-BRUT SPARKLING WINE

VARIETAL COMPOSITION

Chardonnay
Pinot Noir
Riesling

GRAPES ORIGIN

Serra Gaúcha



WINEMAKING PROCESS

Obtaining the base wine:

- Destemming of the bunches
- Extraction of the must in pneumatic presses
- Preliminary clarification
- Alcoholic fermentation
- Centrifugation
- Blending of base wines from different harvests

Foaming process:

- Addition of the tirage liqueur: yeasts, nutrients, and sugar
- Second alcoholic fermentation in autoclaves
- Aging on lees for 6 months
- Stabilization
- Centrifugation
- Addition of the dosage liqueur
- Filtration
- Bottling

ALCOHOL 12% by vol. | SUGAR 7 g/l | PH 3,15 | TOTAL ACIDITY 90 meq/l

TASTING NOTES

- **Sight:** Straw yellow color, with an abundance of fine bubbles
- **Smell:** Aromas of white fruit, such as apple and peach, and citrus, as well as hints of yeast and dried fruit
- **Taste:** Great freshness, delicate creaminess and pleasant persistence

PAIRING SUGESTIONS

Cheeses
Light risotos
White meats

ENJOY YOUR PREFERENCES!
EXPLORE NEW MATCHES!

Gregório Salton, winemaker

